

BRITISH LIBRARY EVENTS

MENU

BOWL FOOD

MINIMUM 30 PEOPLE

THREE ITEMS **£22.50 PER PERSON**
PER BOWL **£6.00**

HOT

Suffolk Pork belly, mustard creamed potato and cider jus

British lamb rump with roasted Chantenay carrots, turnips and braised rosemary red cabbage

Chicken Jalfrezi, mushroom rice, garlic naan crisp, coriander cress and raita

Hungarian beef goulash with red peppers, potato dauphinoise and chive sour cream

Kung Po chicken, egg fried rice, pineapple crisp

Monkfish, king prawn korma with pilaf rice, garlic cress and poppadum crisp

Pan roasted salmon fillet, red pepper piperade, truffle oil

Grilled Sea bass fillet, Piperade, cous cous and basil cream

Honey and mustard caramelized mini sausages on truffle, sweet potato mash and onion gravy

Creamed smoked salmon, vodka and rocket penne pasta with lemon balm and crisp

Butternut squash, Portobello mushroom and salsify gnocchi

Mini falafel on chilli tofu, spring onion, and aubergine quinoa

Wild mushroom and Harbourne blue cheese risotto

COLD

Seared fennel tuna, beetroot, orange and carrot coleslaw

Lime and chilli marinated cod, soy sauce noodles, shredded Pak Choi, ginger and chilli salad

Corn fed chicken

Buffalo mozzarella, avocado, basil cress, heirloom tomatoes and soused red onion salad with aged balsamic

Seared herb pork fillet, honey chorizo sausages, apple, radish, edamame bean and rocket

Scottish smoked salmon, whole grain mustard new potato salad, tempura capers, toasted artichoke and pea shoots

Quinoa, beetroot, broccoli, rocket, edamame bean, roasted squash, toasted pumpkin seeds and pomegranate molasses

Tex Mex Rainbow salad – spicy breaded chicken, julienne of carrot, courgette, peppers, spring onion, black bean, sweetcorn, raw beetroot, roasted sweet potato and sour cream

Chilli and mint spiced aubergine salad with grilled courgettes and halloumi